



Around the **WORLD** in 80 Trays

10 Tips for Success

1. Loosen up and get creative with your meals — this is meant to be fun!
2. Start simple — little changes can make a big difference. Add a flavor station with spices unique to different parts of the world. Make one meal a week with an international twist.
3. Reach out to students, clubs, or faculty in your district for meal ideas. They're your greatest resource!
4. Be willing to try new foods — sell the idea to your student customers.
5. Do your research — there are 196 independent countries and cuisines, which offer many menu items to try!
6. Think outside the box—get creative. Instead of the familiar cuisines, go for more unique ones that students have not tried.
7. Test the recipe before you serve. Standardized recipes require testing and retesting many times until a quality product is made. Understand the labor that goes into it!
8. Offer samples before the big day. If you are unsure if students will take a full meal, offer small samples.
9. Create, display, and share your marketing materials for the Around the World in 80 Trays event.
10. Plan and execute. This means plan your menu, purchase quality ingredients, prepare your staff and students, advertise, and make a tasteful, healthy international dish.

For help creating international dishes, reach out to a [Public Health Nutritionist!](#)

(<https://dpi.wi.gov/school-nutrition/directory#PHN>)